Amendments to the Claims:

The following listing of claims will replace all prior versions, and listings, of claims in the application:

Listing of Claims:

Claims 1-39 (canceled)

40. (currently amended) A multilayer additive-transfer film suitable for cook-in processing of food products, comprising:

(A) a first layer, comprising

(i) a binder comprising at least one member selected from the group consisting of polysaccharide and protein, and

(ii) a crosslinking agent comprising a compound with at least two carbonyl groups;

(B) a second layer, comprising a non-water-soluble thermoplastic polymer comprising at least one member selected from polyolefin, polyamide, polyester, polyvinylidene chloride, polyvinyl chloride, and polystyrene; and

(C) a third layer, comprising

(i) a binder comprising at least one member selected from the group consisting of polysaccharide and protein, and

(ii) an additive comprising at least one member selected from the group consisting of flavor, fragrance, colorant, antimicrobial agent, antioxidant, chelating agent, and odor absorbent;

wherein,

the first layer is positioned between the second and third layers; and

during cooking of a food product surrounded by said multilayer additive-transfer film, at least a portion of said binder and said

additive in said third layer are transferred from said third layer to the food product.

41. (previously presented) The multilayer film of claim 40, further including a crosslinking agent in the third layer.

42. (previously presented) The multilayer film of claim 40, further including an additive in the first layer.

43. (previously presented) The multilayer film of claim 40, wherein the binder in the first layer comprises at least one member selected from alginate, methyl cellulose, hydroxypropyl starch, hydroxypropylmethyl starch, hydroxymethyl cellulose, hydroxypropyl cellulose, hydroxypropylmethyl cellulose, carboxymethyl cellulose, cellulose esterified with 1-octenyl succinic anhydride, chitin, chitosan, gliadin, glutenin, globulin, albumin, prolamin, thrombin, pectin, carrageenan, konjac flour-glucomannin, fibrinogen, casein, soy protein, whey protein, and wheat protein.

44. (previously presented) The multilayer film of claim 43, wherein the binder in the first layer comprises at least one member selected from alginate, methyl cellulose, hydroxypropyl starch, hydroxypropylmethyl starch, hydroxymethyl cellulose, hydroxypropyl cellulose, hydroxypropylmethyl cellulose, carboxymethyl cellulose, chitosan, globulin, albumin, thrombin, pectin, carrageenan, konjac flour-glucomannin, fibrinogen, casein, soy protein, and whey protein.

45. (previously presented) The multilayer film of claim 40, wherein the binder in the third layer comprises at least one member selected from

alginate, methyl cellulose, hydroxypropyl starch, hydroxypropylmethyl starch, hydroxymethyl cellulose, hydroxypropyl cellulose, hydroxypropylmethyl cellulose, carboxymethyl cellulose, cellulose esterified with 1-octenyl succinic anhydride, chitin, chitosan, gliadin, glutenin, globulin, albumin, prolamin, thrombin, pectin, carrageenan, konjac flour-glucomannin, fibrinogen, casein, soy protein, whey protein, and wheat protein.

46. (previously presented) The multilayer film of claim 45, wherein the binder in the third layer comprises at least one member selected from cellulose esterified with 1-octenyl succinic anhydride, chitin, gliadin, glutenin, prolamin, and wheat protein.

47. (previously presented) The multilayer film of claim 40, wherein the crosslinking agent comprises at least one member selected from malose, glutaraldehyde, glyoxal, dicarboxylic acid, ester of dicarboxylic acid, urea formaldehyde, melamine formaldehyde, trimethylol-melamine, organic compound containing at least 2 sulfhydryl groups, and a component in liquid smoke comprising at least two carbonyl groups.

48. (previously presented) The multilayer film of claim 40, wherein the first layer is directly adhered to the second layer.

49. (previously presented) The multilayer film of claim 40, wherein the third layer is directly adhered to the first layer.

50. (previously presented) The multilayer film of claim 40, wherein the binder in the first layer comprises

(A) a first binder comprising at least one member selected from alginate, methyl cellulose, hydroxypropyl starch, hydroxypropylmethyl starch, hydroxymethyl cellulose, hydroxypropyl cellulose, hydroxypropylmethyl cellulose, carboxymethyl cellulose, cellulose esterified with 1-octenyl succinic anhydride, chitin, and chitosan; and

(B) a second binder comprising at least one member selected from gliadin, glutenin, globulin, albumin, prolamin, thrombin, pectin, carrageenan, konjac flour-glucomannin, fibrinogen, casein, soy protein, whey protein, and wheat protein.

51. (previously presented) The multilayer film of claim 50, further including a crosslinking agent in the third layer.

52. (previously presented) The multilayer film of claim 50, further including an additive in the first layer.

53. (currently amended) A multilayer additive-transfer film suitable for cook-in processing of food products, comprising:

(A) a first layer, comprising

(i) a binder composition, comprising

(a) a first binder comprising at least one member selected from alginate, methyl cellulose, hydroxypropyl starch, hydroxypropylmethyl starch, hydroxymethyl cellulose, hydroxypropyl cellulose, hydroxypropylmethyl cellulose, carboxymethyl cellulose, cellulose esterified with 1-octenyl succinic anhydride, chitin, and chitosan, and

(b) a second binder comprising at least one member selected from gliadin, glutenin, globulin, albumin, prolamin, thrombin,

pectin, carrageenan, konjac flour-glucomannin, fibrinogen, casein, soy protein, whey protein, and wheat protein,

(ii) an additive comprising at least one member selected from the group consisting of flavor, fragrance, colorant, antimicrobial agent, antioxidant, chelating agent, and odor absorbent, and

(iii) a crosslinking agent comprising a compound with at least two carbonyl groups; and

(B) a second layer, comprising a non-water-soluble thermoplastic polymer comprising at least one member selected from polyolefin, polyamide, polyester, polyvinylidene chloride, polyvinyl chloride, and polystyrene,

wherein, during cooking of a food product surrounded by said multilayer additive-transfer film, at least a portion of said binder composition and said additive in said first layer are transferred from said first layer to the food product.

54. (previously presented) The multilayer film of claim 53, further comprising a third layer, wherein the first layer is positioned between the second and third layers.

55. (previously presented) The multilayer film of claim 54, wherein the third layer comprises at least one member selected from the group consisting of polysaccharide and protein.

56. (previously presented) The multilayer film of claim 55, further including a crosslinking agent in the third layer.

57. (previously presented) The multilayer film of claim 55, further including an additive in the third layer.

58. (previously presented) The multilayer film of claim 55, wherein the third layer comprises at least one member selected from alginate, methyl cellulose, hydroxypropyl starch, hydroxypropylmethyl starch, hydroxymethyl cellulose, hydroxypropyl cellulose, hydroxypropylmethyl cellulose, carboxymethyl cellulose, cellulose esterified with 1-octenyl succinic anhydride, chitin, chitosan, gliadin, glutenin, globulin, albumin, prolamin, thrombin, pectin, carrageenan, konjac flour-glucomannin, fibrinogen, casein, soy protein, whey protein, and wheat protein.